

## CULINARY ARTS 2

**Course Code: 5721**

Culinary Arts 2 is an advanced course that prepares the serious culinary student for gainful employment and/or entry into postsecondary education. Content provides students the opportunity to acquire marketable skills by examining both the industry and its career opportunities. Students have opportunities to develop skills in workplace settings. Integration of the Family and Consumer Sciences student organization, Family Careers, and Community Leaders of America (FCCLA), greatly enhances this curriculum.

**Objectives:**

Students will:

1. perform front of the house duties.
2. demonstrate appropriate worker attitudes and behaviors.
3. explain the specific use of dining utensils.
4. clean and sanitize supplies and equipment.
5. explain food safety program procedures.
6. requisition supplies needed for specific menus.
7. demonstrate skills in food preparation.
8. apply skills in a workplace setting.

**Credit:**

1, 2, or 3 units

**National Certification:**

ServSafe Certification\ProStart Certification  
Tourism and Hospitality Education Foundation  
<http://www.schospitality.org>

Certified Secondary Graduate  
American Culinary Federation  
<http://www.acfchefs.org>

**Grade Levels:**

11, 12

**Class Size:**

18-20

**Prerequisites:**

Culinary Arts 1

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**Textbook Information:** <http://www.mysctextbooks.com/>

**High School Education:** bellperson, cashier, dining room attendant, dishwasher, kitchen assistant, laundry attendant, pastry cook, steward, room service order taker, reservations agent, lodging facilities attendant, host/hostess/greeter

**Postsecondary Education:** assistant food and beverage manager, baker/chef/cook, concierge, dining room manager, foodservice/banquet and restaurant manager, head waitperson, specialty cook

**Postgraduate Education:** convention services manager/director, director of catering, executive chef, family and consumer sciences educator, visitors and convention bureau director, rooms division manager/director

### **Standards Revision Committee:**

Terry Bridwell  
Anderson District 1 and 2 Career and  
Technology Center

Jim Miller  
J.H. Bonds Career Center

Rose Butler  
North Augusta High

Nadine Miller  
Fort Dorchester High School

Walter Caudle  
SC Department of Education

Douglas O'Flaherty  
Tourism Hospitality Education  
Foundation

Ethel Jones  
SC State University

Linda Y. Price  
Golden Strip Career and  
Technology Center

Frankie Miller  
Trident Technical College

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### **A. Customer Service Duties**

1. Explain and perform duties of “front of the house” employees.
2. Explain how customer satisfaction directly affects a food service facility’s success.

### **B. Work Ethics**

1. Demonstrate appropriate worker attitudes and behaviors.
2. Explain how stereotypes and prejudices can negatively affect how people work together.

### **C. Utensils, Tools, and Equipment**

1. Identify the types of dining utensils and explain specific uses for each.
2. Identify various server tools and the correct way to stock a service station.
3. Compare service styles from various countries.

### **D. Sanitation Procedures**

1. Demonstrate food handling and preparation techniques that prevent cross contaminations.
2. Demonstrate personal hygiene/health procedures, and report symptoms of illness.
3. Examine current types and proper uses of cleaning materials and sanitizers.

### **E. Safety Rules and Regulations**

1. Demonstrate proper receiving and storage of raw and prepared foods.
2. Evaluate labs using Occupational Safety and Health Administration’s (OSHA) Right to know Law and Material Safety Data Sheets.
3. Explain food service management and safety program procedures.

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### **F. Planning and Organizational Skills**

1. Prepare a requisition for production requirements.
2. Apply menu-planning principles to develop and modify menus and calculate food costs.
3. Analyze performance of menu items

### **G. Skills in Food Preparation**

1. Demonstrate skills in knife, tool, and equipment handling.
2. Demonstrate a variety of cooking methods including roasting, baking, broiling, smoking, grilling, sautéing, frying, deep frying, braising, stewing, poaching, steaming, wokking, convection, microwaving, and/or other emerging technologies.
3. Prepare potatoes.
4. Prepare legumes and grains.
5. Prepare pasta and dumplings.
6. Prepare bakery products.
7. Prepare yeast breads.
8. Prepare quick breads.
9. Prepare a variety of cookies and cakes.
10. Prepare a variety of pastries and pies.
11. Prepare fruits and vegetables.
12. Prepare dessert sauces, creams.
13. Prepare fruit desserts and tortes.
14. Prepare poultry.
15. Prepare fish and shellfish.
16. Prepare meat.
17. Prepare stocks, soups and sauces.

### **H. Careers and Employment Skills**

1. Demonstrate skills needed to seek and keep employment.
2. Apply skills in a workplace setting i.e. coop, mentoring, internship, employment.